

## AMENDMENTS TO THE CLAIMS

This listing of the claims will replace all prior versions, and listings, of claims in the application:

### Listing of the Claims

1. (Currently Amended) A process for preparing a fish gelatin capsule comprising the steps of [[:]]:

i) preparing ~~a mixed solution of pectin and glycerin~~ 100 wt part of an aqueous solution containing 30~40 wt part of a solubilized fish gelatin;

ii) adding ~~said~~ a mixed solution of 0.5~1.0 wt part of pectin and 0.01~0.05 wt part of glycerin to the solubilized fish gelatin solution;

iii) adding ~~a small amount~~ 0.1~0.5 wt part of calcium gluconate, 0.1~0.5 wt part of sucrose fatty acid esters and 0.01~0.05 wt part of glacial acetic acid to said mixture the admixture resulting from step ii);

iv) standing said ~~mixture~~ admixture for adjusting viscosity; and

v) forming a fish gelatin capsule ~~with obtained fish gelatin mixture,~~

wherein said forming step comprises-~~i)~~ a) dipping the mold pin into the obtained fish gelatin mixture at the dipping pan, ~~ii)~~ b) molding the film of the fish gelatin capsule, ~~iii)~~ c) cooling said film of the fish gelatin capsule using 15~20°C cooling air for 5~10 seconds at the bottom film cooling device, ~~iv)~~ d) cooling said film of the fish gelatin capsule again using 15~20°C cooling air for 100~120 seconds at the upper film cooling device in order to control the flow of film.

2. (Canceled)

3. (Canceled)

4. (Original) The process for preparing fish gelatin capsule according to claim 1, further comprising i) cooling the film of the fish gelatin capsule ; and ii) drying it in drying hood and cooling the mold pin to be below 2~4°C for 4 minutes at the temperature controlling device.